

ABSTRACT OF THE DISCLOSURE:

A method of manufacturing multi-layered, laminated, lipid-based sweet confections comprises tempering the lipid-based formulation for each layer, and depositing them separately onto a moving conveyor belt, which is passed through a cooling tunnel between the station where the first layer is placed on the conveyor belt and the station where the next layer is placed. If more than two layers are to be made, additional stations are employed further along the conveyor belt. A set of fingers is located at each station so as to striate the layers as they pass beneath the fingers, so as to govern the width of each ribbon that is thus formed. The width of the fingers in each successive set of fingers is not greater than the width of the fingers in the preceding set. A mixer is arranged with a pump to inject discrete predetermined quantities of a syrup additive which at least has a color component and which may also have a flavour component, into the center of a stream of tempered formulation for at least one of the layers as it is being fed into the mixer, so that upon exit from the mixer the formulation has at least a different color than the formulation for each contiguous layer of the confection being formed.